
ALA CARTE CATERING TRAYS

½ Size Tray Feeds 6 to 8 People

Salads Chicken Pasta Beef Seafood Veggies

Salad Entrees

Manasota Salad \$39

Fried chicken breast over garden greens with cran-raisins, candied pecans, crumbled gorgonzola cheese & our vinaigrette dressing.

*No protein option: \$25

Lock 'n Key Salad \$39

Grilled chicken breast over garden greens with cheddar cheese, hard-boiled egg, onions, tomatoes, mushrooms & crumbled bacon. Choice of dressing.

South Beach Salad \$45

Coconut tempura shrimp over spring mix with fresh mozzarella, candied pecans, cran-raisins, fresh mango & our raspberry vinaigrette dressing.

Berry Beach Salad \$45

Cajun-grilled Shrimp over spinach with blueberries, strawberries, sliced apples, cran-raisins & gorgonzola cheese. Choice of dressing.

Shrimp Avocado Salad \$48

Large grilled shrimp over mixed greens with tomatoes, diced avocado, mango & our avocado ranch dressing.

Caesar Salad \$24

Romaine lettuce, croutons, shredded parmesan cheese & our Caesar dressing.

*Caesar Salad with Chicken \$39

*Caesar Salad with Shrimp \$45

Garden Salad \$24

Mixed greens with tomatoes, onions & cucumbers.

Greek Salad \$39

Iceberg & romaine lettuce, Kalamata olives, feta cheese, cucumbers & red onions.

Caprese Salad \$42

Sliced tomatoes, mozzarella cheese & our balsamic glaze.

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Chicken Dishes

Chicken Marsala \$55

Tender portions of chicken floured & simmered in a classic butter Marsala wine sauce with garden fresh mushrooms.

Chicken Francaise \$55

Tender portions of chicken floured & simmered in a white wine, fresh lemon & butter sauce.

Chicken Piccata \$55

Tender portions of chicken floured & simmered in a white wine, lemon & butter sauce with artichoke hearts & capers.

Chicken Scampi \$55

Parmesan coated chicken breast with garlic, butter and white wine.

Chicken Karina \$55

Boneless chicken breast pan seared with ham, mozzarella & swiss cheese with our mushroom wine gravy.

Chicken Parmesan \$55

Panko encrusted boneless chicken breast pan seared with marinara sauce & melted mozzarella cheese over linguini.

Chicken Wings \$50

Your preference of Buffalo: mild, medium or hot, Teriyaki Glazed, Sweet Chili Thai, Garlic Parmesan, Mango Habanero or Honey BBQ. **40 wings*

Chicken Fingers (1 doz.) \$21 Homestyle Chicken Fingers (1 doz.) \$25

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Pasta Dishes

Pasta Primavera \$42

Your choice of pasta, sautéed with mixed vegetables in garlic and olive oil.

Blackened Chicken Alfredo \$55

Penne pasta tossed in our creamy parmesan sauce topped with blackened chicken.

Blackened Shrimp Alfredo \$65

Penne pasta tossed in our creamy parmesan sauce topped with blackened Shrimp.

Penne a la Vodka \$40

Penne pasta tossed in a tomato cream sauce with a touch of vodka and fresh basil.

Beef Dishes

Meatballs Marinara \$45

Ground beef, baked to perfection with your choice of style:
Swedish, Marinara, Asian or Teriyaki.

Sausage & Peppers \$45

Seasoned sausages, sautéed with tri-colored peppers.

Pepper Steak \$45

Tender portions of steak sautéed with peppers, onions & garlic in a white wine sauce & gravy.

Ribs \$60

Tender and moist, chargrilled then glazed with our BBQ sauce.

Eggplant Parmesan \$48

Baked eggplant, panko encrusted with mozzarella cheese, marinara sauce & parmesan cheese.

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Seafood Dishes

Crab Stuffed Salmon \$75

Fresh Atlantic Salmon stuffed with our signature crab mixture baked to perfection & finished with our béarnaise sauce.

Crab Stuffed Shrimp \$48

Large Shrimp stuffed with our crabmeat mixture and baked to perfection.

Mussels Fra Diavolo \$48

Prince Edward Mussels over our Fra Diavolo sauce.

Parmesan Shrimp Scampi \$48

Parmesan coated Shrimp with garlic butter wine sauce over pasta.

Shrimp Belvedere \$48

Shrimp stuffed with swiss cheese wrapped in bacon and baked to perfection.

Mini Crab Cakes \$98 (2 doz. mini crab cakes)

Parmesan coated and pan seared served with our Cajun remoulade sauce.

Vegetables

Tempura Fried:

Broccolini Cauliflower

Grilled Veggies:

An assortment of grilled seasonal vegetables

COCKTAIL & HORS D'OERVES

- All of our packages include assorted domestic cheese & cracker display with fresh fruit and vegetables crudité along with ranch dip.
- Paper products are included in this package

Packages

Select 2 hot items and 2 cold items	\$19.00 per person
Select 3 hot items and 2 cold items	\$21.00 per person
Select 4 hot items and 2 cold items	\$25.00 per person

Hot Appetizer Selection

Parmesan Encrusted Crab Cakes
Spring Roll
Gorgonzola Cups (w/Apple
Chutney)
Meatballs (Sweet Chili Thai
Teriyaki/Bourbon Whiskey or Asian)
Raspberry & Brie Pastry Puff
Quiche Lorraine
Conch Fritters
Spinach & Artichoke Rangoon
St. Louis Style BBQ Ribs

Bacon/Cheeseburger Meatballs
Bacon Wrapped Jalapeno poppers
Chicken Wings: hot, medium, mild
teriyaki, sweet chili Thai, garlic
parmesan & Bourbon Sriracha
Sausage & Pepper Sliders
Black & Bleu Sliders
Meatball Parmesan Sliders
Pasta Dish
(alfredo, primavera or ala-vodka)
Crab Cakes

Cold Appetizer Selection

Asparagus Wraps
Shrimp Cocktail
Antipasto Kabob's
Caprese Kabob's
Fresh Fruit Kabob's
Beef & Bleu Crostini
Bruschetta Crostini

Mango Chutney Crostini
Melon Wrapped Prosciutto
Deviled Eggs
Hawaiian Chicken Salad Cups
Cranberry Chicken Salad Cups
Finger Sandwiches
Party Pinwheels

DINNER BUFFET

Minimum of 25 people

*This combination buffet includes a salad and veggies.

*Paper products are included in this package.

Choice of the following

Chicken & Pasta	\$24.00 Per person
Chicken & Seafood	\$26.00 Per person
Chicken/Beef/Pasta	\$27.00 Per person
Chicken/Seafood/Pasta	\$29.00 Per person

Combination Choices

Pasta

Penne a la Vodka
Pasta Alfredo
Pasta Primavera with seasonal vegetables
Pasta Carbonara
Manicotti
Stuffed Shells
Eggplant Rollatini
Rigatoni Bolognese

Chicken

Chicken Francaise
Chicken Marsala
Chicken Piccata
Chicken Parmesan with red sauce
Parmesan Crusted Chicken Scampi
sauce
Chicken Karina

Seafood

Crab Stuffed Salmon
Mahi-Mahi in a lemon butter sauce
Shrimp Alfredo over pasta
Mussels Marinara
Blackened Shrimp Alfredo over pasta
Stuffed Shrimp
Shrimp Belvedere

Beef

Meatballs Marinara
Peppered Steak
Stuffed Cabbage
Beef Tips in Mushrooms Gravy

Choice of Salad

- Classic Caesar Salad
- Fresh Garden Salad
- Manasota Salad: Ass't greens, cran-raisins, candied pecans and fresh gorgonzola cheese with our house vinaigrette dressing.

Vegetable

Grilled variety of Seasonal Vegetables with our Cusabi sauce served on the side.

PARTY TRAYS

All items are priced by the dozen

*Mini Crab Cakes	\$48	*Fried Chicken Tenders	\$25
*Coconut Shrimp	\$36	*Buffalo Chicken Tenders	\$25
*Chicken Skewer	\$25	*Crab Stuffed Mushrooms	\$30
(Sweet Chili Thai, Peanut Satay Teriyaki or Margarita Style)		*Shrimp Cocktail (16/20's)	\$21
*Deviled Eggs	\$18	*Colossal Shrimp Cocktail	\$56
*Crab Cakes (1 doz.)	\$48	*Oysters Manasota	\$30
		*Oysters Rockefeller	\$30

Platters

Cranberry Chicken Salad	3lbs. – Served with Crackers	\$33
Shrimp Salad	3lb. Tray	\$45
Greek Pasta Salad	3lb. Tray	\$27
Cole Slaw	3lb. Tray	\$15
Potato Salad	3lb. Tray	\$15
Italian Pasta Salad	3lb. Tray	\$33
Egg Salad	3lb. Tray	\$15

Wrap Platters

Small \$49
(6-8 people)

Medium \$79
(10-12 people)

Large \$95
(15-20 people)

Pin Wheels

Small \$49
(10 people)

Medium \$79
(15 people)

Large \$95
(20 people)

Dessert - 9 Inch Pies \$40

Coconut Cream Pie

Key Lime Pie

Peanut Butter Silk Pie

Ice Cream Pies

*Minimum 36 Hour Notice on Ordering Pies

PICNIC LUNCH PACKAGE

Service for 12 people \$150.00

- ❖ All packages include plates, silverware, napkins, and service utensils
- ❖ An Assortment of our gourmet sandwiches served on Focaccia bread
- ❖ All sandwiches will be served with lettuce and vine ripe tomatoes

Assorted Gourmet Sandwich Selection (Choice of 3 items)

- Deli Roast beef, Caramelized onions, and Brie Spread
- Italian (pepperoni, salami, provolone & ham)
- Deli Turkey and Smoked Gruyere Cheese with Cranberry Relish
- Marinated Chicken and Cheddar with Spicy Pepper Jelly
- Ham and Gouda with Dijon Honey Mustard
- Turkey and Swiss cheese with pesto mayonnaise
- Grilled Marinated Veggie with Fresh Mozzarella and Pesto mayonnaise

Side Salad Selection (Choice of 2 items)

Garden Fresh Tossed Salad	Manasota Salad
Caesar Salad	Greek Pasta Salad
Cole Slaw	BLT Pasta Salad
Potato Salad	Italian Pasta Salad

Dessert Selection (Choice of 1 item)

Raspberry Brownie Bites	Assorted Cookie
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BRUNCH BUFFET

Minimum of 20 people

\$18.00 per person

Assorted Egg Bakes:

- ❖ Bacon & Cheddar
- ❖ Spinach, Swiss & Sun-Dried Tomato
- ❖ Sausage & Mozzarella
- ❖ Vegetable & Swiss

Lox Cream Cheese and Mixed Berry Cream Cheese with Mini Bagels

Baked French Toast drizzled with Syrup

Chicken Waldorf Salad & Shrimp Salad with Assorted Crackers

Mustard Roasted Potatoes

Fresh Seasonal Fruit

Add A Beverage Package

(Additional \$3.00 per person)

- ❖ Bottle Spring Water
- ❖ Sweet/Unsweet Tea
- ❖ Coffee